

Listing of Claims

1-17. (cancelled)

18. (new) A method for the manufacture of a flavor or fragrance system encapsulated in a matrix comprising:

(a) mixing from about 60 to about 99.5 weight percent of materials selected from the group consisting of sugars, maltodextrin having 5 to 20 dextrose equivalent (DE), fats, silicone dioxide, polyhydric alcohols, corn syrup solids, starches, modified starches, emulsifiers and food acids; and from about 0.5 to about 20 weight percent of hydroxypropyl cellulose, said hydroxypropyl cellulose having a viscosity of from about 3 to about 100,000 centipoise; and from about 0.1 to about 20 weight percent of a flavor or fragrance material.

(b) heating the mixture obtained in step (a) to obtain a uniform matrix;

(c) cooling the uniform matrix;

(d) sizing the uniform matrix into particles;

(d) providing the flavor or fragrance system wherein the flavor and fragrance material remains encapsulated in the matrix at temperatures greater than about 130°C.

19. (new) The method of claim 18 wherein the flavor and fragrance material is added to the mixture during the step (b).

20. (new) The method of claim 18 wherein the matrix is melted and sized by extrusion.

21. (new) The method of claim 18 wherein matrix comprises from about 5 to about 95 weight percent of the flavor or fragrance system.

22. (new) The method of claim 21 wherein the maltodextrin has a dextrose equivalent of from 5 to about 15.

23. (new) The method of claim 22 wherein the maltodextrin has a dextrose equivalent of from 10 to about 14.

24. (new) The method of claim 20 wherein the level of hydroxypropyl cellulose is from about 2 to about 10 weight percent.

- 25. (new) The method of claim 20 wherein the composition has a Tg of greater than 35°C.
- 26. (new) The method of claim 20 wherein the matrix comprises from about 5 to about 75 weight percent starch.
- 27. (new) The method of claim 20 wherein the matrix comprises from about 1 to about 80 weight percent of a food acid.
- 28. (new) The method of claim 20 wherein the flavor or fragrance material remains encapsulated at temperatures greater than about 140°C.
- 29. (new) The method of claim 20 wherein the flavor or fragrance material remains encapsulated at temperatures greater than about 150°C.
- 30. (new) The method of claim 28 wherein the hydroxypropyl cellulose level is from about 2 to about 10 weight percent.
- 31. (new) The method of claim 30 wherein the hydroxypropyl cellulose is from about 3 to about 5 weight percent.
- 32. (new) The method of claim 29 wherein the hydroxypropyl cellulose level is from about 2 to about 10 weight percent.
- 33. (new) The method of claim 32 wherein the hydroxypropyl cellulose level is from about 3 to about 5 weight percent.
- 34. (new) The method of claim 18 wherein the hydroxypropyl cellulose has a viscosity of from about 4,000 to about 15,000 centipoise.
- 35. (new) The method of claim 34 wherein the hydroxypropyl cellulose level is from about 2 to about 10 weight percent.

36. (new) The method of claim 35 wherein the hydroxypropyl cellulose level is from about 3 to about 5 weight percent.